

Herbed Rib Roast

*Carol Jackson - South Berwick, ME
Taste of Home Annual Recipes 2021*

Servings: 10

*1 (4 to 5 pound) beef ribeye
roast*

*2 to 3 cloves garlic, thinly
sliced*

1 teaspoon salt

1/2 teaspoon pepper

1/2 teaspoon dried basil

*1/2 teaspoon dried parsley
flakes*

*1/2 teaspoon dried
marjoram*

Preparation Time: 10 minutes**Bake Time: 2 hours**

Preheat the oven to 325 degrees.

Cut fifteen to twenty slits in the roast. Insert
garli. Tie the roast at 1-1/2-inch to 2-inch
intervals with kitchen string.

In a bowl, combine the salt, pepper, basil,
parsley and marjoram. Rub over the roast.
Place fat-side up on a rack in a roasting pan.

Bake, uncovered, until the meat reaches the
desired doneness (for medium-rare, a
thermometer should read 135 degrees; medium,
140 degrees; medium-well, 145 degrees;) two to
two and one-half hours.

Let stand for 15 minutes before slicing.

Per Serving (excluding unknown
items): 1 Calories; trace Fat (5.4%
calories from fat); trace Protein;
trace Carbohydrate; trace Dietary
Fiber; 0mg Cholesterol; 213mg
Sodium. Exchanges: 0
Grain(Starch); 0 Vegetable; 0 Fat.